[](http://www.fatgirltrappedinaskinnybody.com/wp-content/uploads/images/coconut2Bbb2B3.jpg)

**Coconut Banana Bread - Match me to my recipe!**



**Cucumber Tomato Onion Salad - Match me to my recipe!**

[](http://3.bp.blogspot.com/-OET9oAZQzHE/T_LvZwq79GI/AAAAAAAAGiA/tuzvPnS2YcQ/s1600/Frozen-Mango,-Kiwi,-Raspberry-Pops.jpg)

**Frozen Mango, Kiwi, Raspberry Pops- Match me to my recipe!**



**Chicken Salad - Match me to my recipe!**

[](http://2.bp.blogspot.com/-ZfdzJkYIldk/UJbh7NoNxXI/AAAAAAAAFx0/Wcs7bfwiAk4/s1600/19.jpg)

**Greek Pasta Salad – Match me to me recipe!**

**Recipe #1:**

Ingredients:

9 tbsp water

2 tbsp sugar

5 oz kiwi, peeled

6 oz mango, peeled

6 oz fresh raspberries

Directions:

Puree fruit separately in the blender (I used my magic bullet). Set aside in 3 small bowls.  
Divide the simple syrup between the fruit purees and mix in.  
Equally fill four small 5 oz cups with the kiwi puree and place in the freezer; freeze one hour.  
Add mango puree and freeze 20 minutes. Insert sticks and freeze at least 2 hours. Add raspberry puree and freeze overnight.

Skinnytaste.com

**Recipe #2:**

**Ingredients:**

2 cups cooked shredded chicken, cold  
1 cup chopped celery  
1 Tablespoon lemon juice  
Salt and pepper to taste  
3/4 cup mayonnaise   
2 hard-boiled eggs, chopped

**Directions:**

1. Mix chicken, celery, lemon juice, salt and pepper.

2. Add mayonnaise, mix well.

3. Fold in chopped eggs, blending throughout.

4. Serve on rolls, in a hollowed out tomato, or on a bed of crisp lettuce leaves.

**Recipe #3:**

Ingredients:

5 oz dry Lasagnettes pasta, uncooked (about 1 ½ cups)  
½ pint cherry tomatoes, sliced in half  
1 cup cucumber, diced, seeded (peeled or unpeeled)  
1 cup pitted Kalamata olives, drained  
½ cup red onion, diced  
3 oz  good quality feta cheese, crumbled  
¼ cup Greek Salad Dressing   
Coarse ground black pepper  
Oregano

Cook pasta according to package directions. Drain in a colander, rinse with cold water, and drain again. Transfer to a large bowl, add tomatoes, cucumber, olives, onions, and feta cheese. Toss together. Drizzle dressing over pasta; toss to coat. Cover and chill in refrigerator for 2 hours to 24 hours. Sprinkle black pepper and oregano. Makes 4-6 servings.

**Recipe #4:**

Ingredients  
1/2 cup vegetable oil  
1 cup granulated sugar  
2 eggs  
1 tsp vanilla extract  
1 tsp almond extract  
2 1/2 cups self rising flour (use all purpose and increase baking soda to 1 tsp)  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
3 medium overripe bananas, mashed (about 1 cup)  
1 cup light coconut milk  
1 cup sweetened flaked coconut (or shredded coconut)

Directions  
Preheat the oven to 350°F. Lightly grease a 9 by 5-inch loaf pan and set aside.  
\*I used 4 mini loaf pans, as you can see.

In the bowl using a wooden spoon mix the oil and sugar. Add the eggs, one at a time, beating after each addition. Stir in the vanilla and almond extract.

Whisk together the flour, baking powder, baking soda, and salt in a mixing bowl. In a separate bowl, stir together the mashed banana and the coconut milk.

Gradually mix in the dry ingredients alternately with the wet ingredients. Start and end with the dry mixture. Mix until just combined. Stir in the flaked coconut.

Pour the batter to the prepared baking pan.

Bake for 1 hour – 1 hour and 15 minutes, when a toothpick inserted in the center of the loaf comes out clean.  
\*Adjust time if you use mini loaf pans. Mine took about 45 minutes.

From: fat girl trapped in a skinny body blog

**Recipe #5:**

#### Ingredients

1 pound cucumbers (about 2 cucumbers), peeled and thinly sliced  
1 pint cherry tomatoes, halved  
1/2 Vidalia onion, very thinly sliced  
2 tablespoons chopped fresh parsley leaves  
1 tablespoon apple cider vinegar  
1 tablespoon olive oil  
Salt and freshly ground black pepper

## Directions

In a large serving bowl, toss together the cucumbers, cherry tomatoes, onion, parsley, vinegar, olive oil, salt, and pepper, to taste. Let the salad stand for 10 minutes before serving.

Pauladeenrecipes.com